



Hardwick

30" DEBUTANTE® EYE-LEVEL
GAS RANGE

With Exclusive MicroRay® Oven



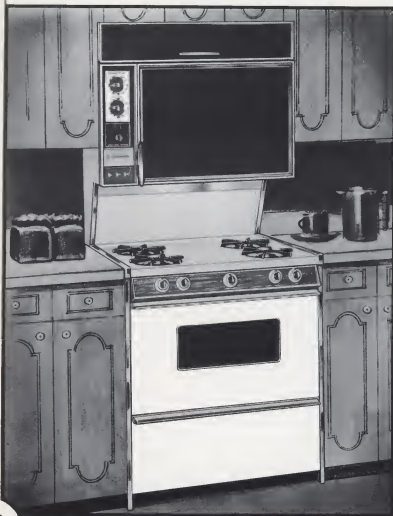
America's Standard of Cooking Excellence Since 1879

HARDWICK

30" DEBUTANTE® EYE-LEVEL

GAS RANGE

With Exclusive MicroRay® Broiler



GENERAL

BUILT-IN STYLING—for snug fit between cabinets . . . against walls. Gleaming chrome end panel trim emphasizes built-in look. **PORCELAIN ENAMEL FINISH**—for easy cleaning . . . lifetime beauty. **LEVELING LEGS**—for perfect installation on uneven floors. **ELECTRIC CLOCK**—a "must" for modern kitchens. Timer signals end of preset cooking intervals.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF DRIP-PROOF COOKTOP—for easy cleaning . . . easy access to burners, pilots. **FLUORESCENT-LIGHTED COOKTOP**—lights your way to finer cooking. **TRI-TEMP® BURNERS**—"click" into "high," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime. **REMOVABLE BURNERS**—for quick sudsing at the sink . . . in the dishwasher.

EYE-LEVEL BROILER

MICRO-RAY® INFRARED BROILER—patented ceramic burner broils with infrared rays at twice the speed of conventional broiler. **CLEAN**—intense 1600° heat of infrared burner literally seals natural juices in meats . . . minimizes spatter . . . consumes smoke. **FINER FLAVOR**—true out-door-grill flavor with indoor convenience.

LOWER OVEN

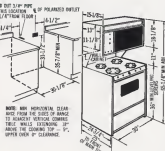
LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. 140° **LO-TEMP. CONTROL**—thaws frozen foods quickly . . . keeps meats "table-ready" . . . warms serving dishes. **"PROGRAM-COOKING" CONTROL**—cooks foods, then holds them "table-ready" . . . automatically! **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner and pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **Equa-Temp® BURNER**—engineered for even heat distribution throughout entire oven. **OVEN RACK STOPS**—keeps racks from pulling all the way out and spilling contents.

LOWER BROILER

CLOSED-DOOR BROILER—this one's a 'non-smoker.' It's clean . . . odorless! **Equa-Temp® BURNER**—for fast broiling flame-kissed flavor. **100% EFFECTIVE BROILING AREA**—sizzles the largest steak to perfection! **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

HOOD ILLUSTRATED ON RANGE IS OPTIONAL EQUIPMENT

SPECIFICATIONS / Overall Height (adjustable) 65 1/4". **Width** 30". **Depth** Lower Section 24 3/4". **Upper Section** 15 1/8". **Top** (adjustable) 30". **Eye-Level MicroRay Oven** 21" W x 12 1/2" D x 9" H. **Eye-Level Double Oven** 21" W x 12 1/2" D x 10 3/4" H. **Lower Oven** 20" W x 10 3/4" D x 13 5/8" H. **Broiler** 14 1/2" W x 15" D x 4 1/2" H. **Gas Connection** 3/4" I.P. H x 2 1/4" From Left Side of Range. **BTU Rating** (L) MicroRay Oven Burner Nat. 12,000 LP 11,000. (L) Double Oven Burner Nat. 13,500 LP 12,500. Top Burners Nat. 12,000 LP 10,000. Lower Oven Burner Nat. 18,500 LP 16,500. ASA Approved



CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "O" Onyx, "Y" Gold Tone

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT		STANDARD EQUIPMENT											
			GENERAL			UPPER OVEN			RANGE TOP			LOWER OVEN		
8231-H*-700AT	(Illustrated on Front)	295	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
8231-H*-700A	(Illustrated on Front)	295	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
8232-H*-700AT	(Illustrated Above)	290	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
8232-H*-700A	(Illustrated above)	290	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook!

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



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30" DEBUTANTE® EYE-LEVEL
GAS RANGE

With Double Oven Convenience



America's Standard of Cooking Excellence Since 1879

HARDWICK

30" DEBUTANTE® EYE-LEVEL
GAS RANGE
With Double Oven Convenience



GENERAL

BUILT-IN STYLING — for snug fit between cabinets . . . against walls. Glistening chrome end panel trim emphasizes built-in look. **PORCELAIN ENAMEL FINISH** — for easy cleaning . . . lifetime beauty. **LEVELING LEGS** — for perfect installation on uneven floors. **ELECTRIC CLOCK** — a "must" for modern kitchens. Timer signals end of preset cooking intervals.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF DRIP-PROOF COOKTOP — for easy cleaning . . . easy access to burners, pilot. **FLUORESCENT-LIGHTED COOKTOP** — lights your way to finer cooking. **TRI-TEMP® BURNERS** — click into "high," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **CHROME BURNERS** — focus heat on utensils . . . stay showroom-new for a lifetime. **REMOVABLE BURNERS** — for quick sudsing at the sink . . . in the dishwasher.

EYE-LEVEL BAKE OVEN

FULL 21" WIDE BAKE OVEN — almost two feet of 'plus' baking space. **140° LO-TEMP. CONTROL** — thaws frozen foods quickly . . . holds meals 'table-ready' . . . warms serving dishes. **"PROGRAM-COOKING" CONTROL** — cooks foods, holds them 'table-ready' . . . automatically. **JET-GLOW ALL-GLASS DOOR AND INTERIOR LIGHT** — lets you see what's cooking without heat loss.

LOWER OVEN

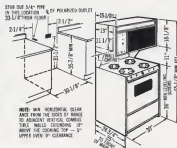
LARGE CAPACITY OVEN — will accommodate a whole meat or the largest roast. **140° LO-TEMP CONTROL** — thaws frozen foods quickly . . . keeps meal 'table-ready' . . . warms serving dishes. **"PROGRAM-COOKING" CONTROL** — cooks foods, then holds them 'table-ready' . . . automatically. **REMOVABLE OVEN BOTTOM** — for easy cleaning . . . easy access to burner and pilot. **INSULATED OVEN BOTTOM** — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **Equa-Temp® BURNER** — engineered for even heat distribution throughout entire oven. **OVEN RACK STOPS** — keeps racks from pulling all the way out and spilling contents.

BROILER

CLOSED-DOOR BROILER — this one's a 'non-smoker.' It's clean . . . odorless! **Equa-Temp® BURNER** — for fast broiling flame-kissed flavor. **100% EFFECTIVE BROILING AREA** — sizzles the largest steak perfectly. **COMPLETELY REMOVABLE BROILER ASSEMBLY** — for easy cleaning at the sink.

HOOD ILLUSTRATED ON RANGE IS OPTIONAL EQUIPMENT

SPECIFICATIONS / Overall Height (adjustable) 65 1/8" MIN. 30" Depth Lower Section 24 3/4" Depth Upper Section 15 1/2" Top (adjustable) 30" Eye-Level Double Oven 22" W x 13 1/2" D x 13 1/2" H Lower Oven 24" W x 13 1/2" D x 13 1/2" H Gas Connection 3/4" I.D. x 2 1/2" I.D. From Left Side of Range, BTU Rating: 13,500 LP 13,500 Top Burners Nat. 12,000 LP 10,000 Lower Oven Burner Nat. 12,000 LP, High Adjuster



		STANDARD EQUIPMENT											
		GENERAL			UPPER OVEN			RANGE TOP			LOWER OVEN		
MODEL NUMBER	HEIGHT	CHOICE OF COLORS: (Insert Letter "W" for White, "C" for Antique Copper, "O" for Onyx, "Y" for Gold Tone)	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	LEVELING LEGS	ALL GLASS OVEN DOOR	BAKING OVEN	OVEN LIGHT	LIFT-UP LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS BURNER-WITH-A-BRAIN® *AGA MARK	JET-GLOW® ALL GLASS LIFT-OFF OVEN DOOR WITH CHROME LINING	OVEN WINDOW AND OVEN LIGHT	
8431-700AT (Illustrated on front)	280	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
8431-700A (Illustrated on front)	280	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
8432-700AT (Illustrated above)	275	*	STD	STD	STD	STD	STD	STD	STD	STD		STD	STD
8432-700A (Illustrated above)	275	*	STD	STD	STD	STD	STD	STD	STD	STD		STD	STD

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook!

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



Hardwick

30" DEBUTANTE "87" GAS RANGE
With Waist Level Bake/Broil Oven



America's Standard of Cooking Excellence Since 1879



Hardwick

30" DEBUTANTE® "87" GAS RANGE
With Waist Level Bake/Broil Oven

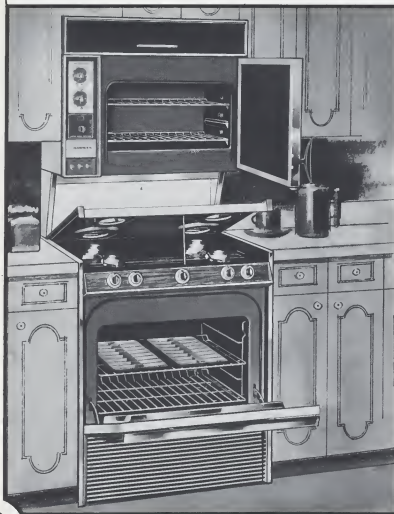


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30" DEBUTANTE® "87" GAS RANGE

With Waist Level Bake/Broil Oven



GENERAL

BUILT-IN STYLING — for snug fit between cabinets . . . against walls. **PORCELAIN ENAMEL FINISH** — for easy cleaning . . . lifetime beauty. **LEVELING LEGS** — for perfect installation on uneven floors. **ELECTRIC CLOCK** — a "must" for modern kitchens. Timer signals end of preset cooking intervals.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF DRIP-PROOF COOKTOP — for easy cleaning . . . easy access to burners, pilots. **FLUORESCENT-LIGHTED COOKTOP** — lights your way to finer cooking. **TRI-TEMP BURNERS** — "click" into "high," "simmer" and "keep-warm" settings — with 1,001 in-between heats. **CHROME BURNERS** — focus heat on utensils . . . stay showroom-new for a lifetime.

EYE-LEVEL BAKE OVEN

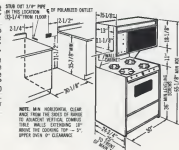
FULL 21" WIDE BAKE OVEN — almost two feet of "plus" baking space. **140° LO-TEMP CONTROL** — thaws frozen foods quickly . . . holds meals "table-ready" . . . warms serving dishes. **"PROGRAM-COOKING" CONTROL** — cooks foods, holds them "table-ready" . . . automatically. **ALL-GLASS DOOR AND INTERIOR LIGHT** — lets you see what's cooking without heat loss. **HEAVY INSULATION** — keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER** — engineered for even heat distribution throughout entire oven. **INSULATED OVEN BOTTOM** — for greater oven capacity.

COMBINATION BAKE/BROIL LOWER OVEN

Double size, super capacity, "live flame" waist-level broiling. **EQUAFLO® "LIVE FLAME" BURNER** — New, advanced design, superior to any type of gas burner for meat cooking. Provides true char-grill flavor, plus faster, cleaner, cooler cooking. The broil burner is placed in the top of the oven to provide convenient waist-level broiling . . . it's smokeless, too, even broiling with the door closed. **SUPER SIZE CAPACITY** — Broil 24 quarter pound hamburgers at one time . . . enough for everyone, cooked and ready to eat all at one time. **DOUBLE BROILER TRAY CONVENIENCE** — Use both broiler pans for big quantity cooking, one pan for smaller amounts. If some like rare meat and others like it well done, use one pan for each and slide out the "rars" first. 100% effective broiling area over full 24" wide compartment. **EQUATEM® BAKE BURNER** — Engineered for even heat distribution throughout every corner of the oven. **140° LO-TEMP CONTROL** — thaws frozen foods quickly . . . holds meals table ready . . . warms serving dishes.

HOOD ILLUSTRATED ON RANGE IS OPTIONAL EQUIPMENT

SPECIFICATIONS / Overall Height (adjustable) 65-1/8". **Width** 30". **Depth** Lower Section 26-3/4". **Depth Upper Section** 35-1/8". **Top** (adjustable) 36". **Fish-level Double Oven** 21" W x 35-1/8" D x 15-1/8" H. **Lower Oven** 24" W x 15-1/8" D x 15-1/8" H. **Gas Connections** 3/4" x 3/4" From Left Side of Range. **ETD Rating** 61 Double Oven Burner. **Net** 115.000. **LP** 13.500. **Top Burners** **Net** 22.000. **LP** 10.000. **Lower Oven Burner** **Net** 22.000. **LP** 12.000. **Lower Broiler Burner** **Net** 22.000. **LP** 12.000. **AGA Approved**.



MODEL NUMBER

WEIGHT

8732-A-700A

290

STANDARD EQUIPMENT

CHOICE OF COLORS: Inset Letter "W" = White, "C" = Antique Copper, "O" = Onyx, "V" = Gold Tone													
*	GENERAL				UPPER OVEN			RANGE TOP			LOWER OVEN		
	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	LEVELING LEGS		BAKING OVEN	SILASTIC OVEN DOOR SEAL	OVEN LIGHT	LIFT-UP LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	OVEN WINDOW, OVEN LIGHT SILASTIC OVEN DOOR SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	SINGLE CAVITY WAIST LEVEL OVEN-BROILER
STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

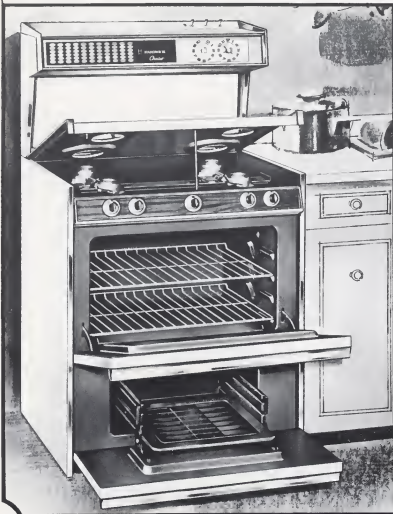
30" CHALET® GAS RANGE



America's Standard of Cooking Excellence Since 1879

HARDWICK

30" CHALET® GAS RANGE



GENERAL

CHROME FRAMED GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. ELECTRIC LOCK — a "trust" for modern kitchens. Timer signals end of preset cooking intervals. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome end-panel trime emphasizes built-in look. CONCEALED VENTS — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

WARMING SHELF

Convenience a-plenty! Use the built-in temperature-controlled warming shelf to keep meats hot and tasty, rolls or other hot breads at butter melting deliciousness, and to warm plates or serving dishes. A delayed dinner no longer means a ruined meal. Now, just place everything on the shelf, flip on the switch and dinner is kept at perfect table temperature, without overcooking.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots. DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

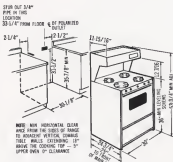
OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES — for easy cleaning . . . lifetime newness. HEAVY INSULATION — keeps heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER — engineered for even heat distribution throughout entire oven. NON-SAG RACKS — keep baking 'on the level'. OVEN RACK STOPS — keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM — for easy cleaning . . . easy access to burner, pilot. INSULATED OVEN BOTTOM — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless, 100% EFFECTIVE BROILING AREA — to accommodate the largest steaks. EquaTemp® BURNER — for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR — allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY — for easy cleaning at the sink.

SPECIFICATIONS / Overall Height
33 3/4". Depth 24 3/4". Pilot
to Cooking Top 36". Baking Oven
24" W x 25 1/2" D x 15 5/8" H.
Broiler 34 1/2" W x 15" D x
4 1/2" H Gas Connection 3/4" x
H x 2 1/4" From Left Side of
Range. BTU Rating, Top Burners
Max. 12,000 LP 10,000. Oven
Burner Net 18,500 LP 18,500
AGA Approved



CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "O" Avocado, "Y" Gold Tone

STANDARD EQUIPMENT													
GENERAL				TOP				OVEN-BROILER					
CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	LEVELING LEGS	CLOCK & TIMER	LIFT-UP LIFT-OFF COOKTOP	BURNER WITH A BRAIN™ AGA MARK	TRI-TEMP TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	LIFT-OFF OVEN DOOR WITH CHROME LINING	"JET GLOW" ALL GLASS LIFT-OFF OVEN DOOR	MATCHLESS OVEN LIGHTING	ROLL-OUT BROILER WITH PORCELAIN TRAY		
*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
*	STD	STD	STD	STD	STD		STD	STD	STD	STD	STD	STD	STD

MODEL NUMBER

WEIGHT

9231--200AT

225

9231--200A

225

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HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

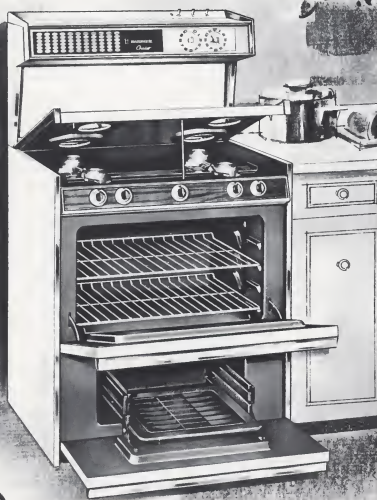
30" CHALET® GAS RANGE



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HARDWICK

30" CHALET® GAS RANGE



GENERAL

CHROME FRAMED GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. **ELECTRIC CLOCK** — a "must" for modern kitchens. Timer signals end of preset cooking intervals. **FLUORESCENT-LIGHTED BACKPANEL** — lights the way to finer cooking. **BUILT-IN STYLING** — for snug fit between cabinets, against walls. Gleaming chrome end-panel trim emphasizes built-in look. **CONCEALED VENTS** — add to clean-line appearance. **PORCELAIN ENAMEL FINISH** — for easy cleaning . . . lifetime beauty. **LUXURY DOOR HANDLES** — easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL** — to buy . . . to use . . . to own.

WARMING SHELF

Convenience a plenty! Use the built-in temperature-controlled warming shelf to keep meals hot and tasty, rolls or other hot breads at butter melting deliciousness, and to warm plates or serving dishes. A delayed dinner no longer means a ruined meal. Now, just place everything on the shelf, flip on the switch and dinner is kept at perfect table temperature, without overcooking.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. **EXCLUSIVE TRI-TEMP® BURNERS** — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **REMOVABLE BURNERS** — for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS** — focus heat on utensils . . . stay showroom-new for a lifetime.

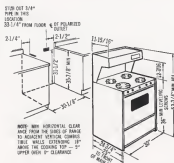
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to Cooking Top 36", Baking Oven
24" W x 19 1/2" D x 15 1/2" H.
Broiler 14 1/2" W x 15" D x
4 1/2" H. Gas Connection 3/4"
H x 5 1/4" I. From Left Side of
Range: 910 Rating, Top Burners
Nat. 12,000 LP 10,000, Oven
Barner Nat. 18,500 LP 18,500
AGA Approved



White, "C" Antique Copper, "O" Accented,
Choice of Colors: Insert Letter "W"
for Gold Tone

STANDARD EQUIPMENT

MODEL NUMBER

WEIGHT

9232--200AT

220

9232--200A

220

CHROME FRAMED GLASS BACKPANEL	GENERAL			TOP			OVEN-BROILER					
	COOK & KEEP PROGRAM COOKING	LEVELING LEGS	CLOCK & TIMER	LIFT-UP LIFT-OFF COOKTOP	BURNER-WITH-A-BRAIN* AGA MARK	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME GUARANTEED CHROME BURNERS	LIFT-OFF OVEN DOOR WITH CHROME LINING	OVEN WINDOW AND OVEN LIGHT	MATCHLESS OVEN LIGHTING	ROLL-OUT BROILER WITH PORCELAIN TRAY	
*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
*	STD	STD	STD	STD		STD	STD	STD	STD	STD	STD	STD

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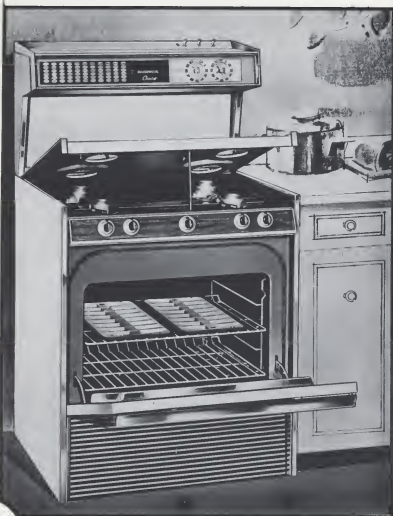
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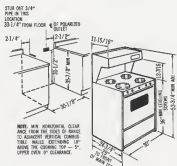
TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

COMBINATION BAKE/BROIL OVEN

Double size, super capacity, "live flame" waist-level broiling. EQUAFLO "LIVE FLAME" BROIL BURNER — New, advanced design, superior to any type of gas burner for meat cooking. Provides true char-grill flavor, plus faster, cleaner, cooler cooking. The broil burner is placed in the top of the oven to provide convenient waist-level broiling . . . it's smokeless, too, even broiling with the door closed. SUPER SIZE CAPACITY — Broil 24 quarter pound hamburgers at one time . . . enough for everyone, cooked and ready to eat all at one time. DOUBLE BROILER TRAY CONVENIENCE — Use both broiler pans for big quantity cooking, one pan for smaller amounts. If some like rare meat and others like it well done, use one pan for each and slide out the "rares" first. 100% effective broiling area over full 24" wide compartment. EQUIATEMP® BAKE BURNER — Engineered for even heat distribution throughout every corner of the oven. 140° LO-TEMP CONTROL — thaws frozen foods quickly . . . holds meals table ready . . . warms serving dishes.

SPECIFICATIONS / Overall Height 33 3/4" Depth 24 5/8" Height to Cooking Top 36" Oven 24" W x 15 1/8" D x 13 5/8" H
Gas Connection 3/4" W x 2 1/4" H from Left Side of Range
BTU Rating: Top Burners Nat. 17,000 LP 16,000, Oven Burner Nat. 22,000 LP 22,000 Broiler Burner Nat. 22,000 LP 22,000
AGA Approved



		STANDARD EQUIPMENT											
		GENERAL				TOP				OVEN-BROILER			
CHOICE OF COLORS: Insert Letter "W" White, "C" Antique Copper, "O" Onyx, "Y" Gold Tone	CHROME FRAMED GLASS BACKPANEL												
	COOK & KEEP PROGRAM COOKING												
	CLOCK & TIMER												
	SILASTIC OVEN DOOR SEAL												
	LEVELING LEGS												
	LIFT-UP/LIFT-OFF COOKTOP												
	BURNER-WITH-A-BRAIN™												
	AGA MARK												
	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS												
	LIFETIME-GUARANTEED CHROME BURNERS												
	OVEN WINDOW AND EVEN LIGHT												
	LIFT-OFF OVEN DOOR WITH CHROME LINING												
	MATCHLESS OVEN LIGHTING												
	SINGLE CAVITY — WAIST LEVEL OVEN BROILER												

MODEL NUMBER	WEIGHT
9332-200AT	235
9332-200A	235

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



HARDWICK

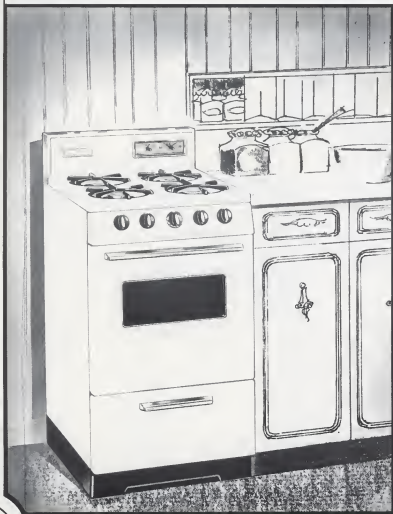
20" STANDARD GAS RANGE

America's Standard of Cooking Excellence Since 1879

IC-100615

HARDWICK

20" CUSTOM GAS RANGE



GENERAL

BUILT-IN STYLING — for snug fit between cabinets, against walls. **HIGH-STYLE PORCELAIN BACKPANEL** — adds distinction to any kitchen. **CONCEALED VENTS** — add to clean-line appearance. **CUSTOM DOOR HANDLES** — easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL** — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning, easy access to top burners and pilots. **DRIP-PROOF TOP** — eliminates spillover cares. **FOUR GIANT BURNERS** — for fastest cooking imaginable, with high, low and 1,001 in-between heats. **REMOVABLE BURNERS** — for quick sudsing at the sink . . . in the dishwasher.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES** — for easy cleaning . . . lifetime newness. **HEAVY INSULATION** — keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER** — engineered for even heat distribution throughout entire oven. **NON-SAG RACKS** — keep baking 'on the level.' **OVEN RACK STOPS** — keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM** — for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM** — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS** — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless, 100% **EFFECTIVE BROILING AREA** — sizzles the largest steak to perfection. **EquaTemp® BURNER** — for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR** — allows easy access to broiler pan.

SPECIFICATIONS

Overall height	41 1/2"
Width	20"
Depth (to front of manifold panel)	24"
Depth (to front of door)	23 1/2"
Height to Cooking Top	36"
Baking Oven	16" W x 19 1/4" D x 13 1/2" H
Broiler	13 3/4" W x 16 3/4" D x 3 1/2" H
Gas Connection	3 1/2" H x 2"

From Left Side of Range. BTU Rating: Top Burners Nat. 9,000; LP 9,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

Overall height	41 1/4"	CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "Y" "Aged Brass", "G" Gold Tone	GENERAL				TOP				OVEN-BROILER			
Width	20"		CHROME FRAMED MATCHING PORCELAIN BACKPANEL	CLOCK & TIMER APPLIANCE OUTLET	CONCEALED VENTS	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	EFFLUX® TOP BURNERS REGULAR VALVES	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	OVEN WINDOW OVEN LIGHT SILASTIC OVEN DOOR SEAL	MATCHLESS OVEN LIGHTING	140 DEGREE LO-TEMP OVEN CONTROL	SLIDE OUT BROILER WITH PORCELAIN TRAY
Depth (to front of manifold panel)	24"													
Depth (to front of door)	23 1/2"													
Height to Cooking Top	36"													
Baking Oven	16" W x 19 1/4" D x 13 1/2" H													
Broiler	13 3/4" W x 16 3/4" D x 3 1/2" H													
Gas Connection	3/2" H x 2"													
From Left Side of Range. BTU Rating: Top Burners Nat. 9,000; LP 9,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.														
MODEL NUMBER	WEIGHT													
1616--15R (Illustrated on Front)	130	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
1638--129R (Illustrated Above)	135	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



HARDWICK

36" STANDARD GAS RANGE

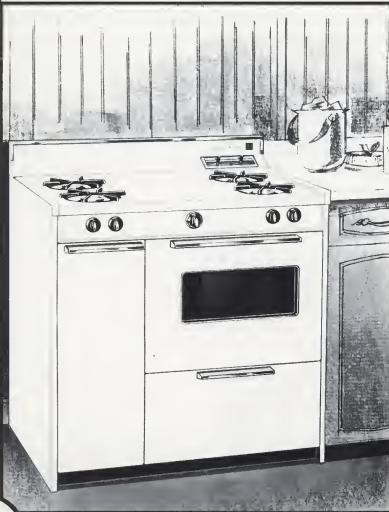
America's Standard of Cooking Excellence Since 1879

11C-400681



HARDWICK

36" CUSTOM GAS RANGE



GENERAL

BUILT-IN STYLING—for snug fit between cabinets, against walls. **HIGH-STYLE CHROME AND PORCELAIN BACKPANEL**—adds distinction to any kitchen. **CONCEALED VENTS**—add to clean-line appearance. **CUSTOM DOOR HANDLES**—easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL**—to buy . . . to use . . . to own

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning, easy access to top burners and pilots. **DRIP-PROOF TOP**—eliminates spillover cares. **FOUR GIANT BURNERS**—for fastest cooking imaginable, with high, low and 1,001 in-between heats. **REMOVABLE BURNERS**—for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES**—for easy cleaning . . . lifetime newness. **HEAVY INSULATION**—keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER**—engineered for even heat distribution throughout entire oven. **NON-SAG RACKS**—keep baking "on the level." **OVEN RACK STOPS**—keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS**—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. **100% EFFECTIVE BROILING AREA**—sizzles the largest steak to perfection. **EquaTemp® BURNER**—for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR**—allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

SPECIFICATIONS

Overall height	40 1/2"
Width	36"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	20" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Storage Compartment	11 1/4" W x 20 1/4" D x 25" H
Gas Connection	3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT	SOURCE OF COLORS: Inset Letter "W" White, "C" Antique Copper, "O" Onyx, "A" Antique, "B" Black, "G" Green, "R" Red, "S" Silver, "Y" Yellow	GENERAL												TOP				OVEN-BROILER			
			CHROME FRAMED MATCHING, PORC. BACKPANEL	CLOCK & TIMER APPLIANCE OUTLET	CUSTOM KNOBS AND DOOR HANDLES	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	MIDDLE GRIDDLE AND FIFTH BURNER	EFFLEX® TOP BURNERS REGULAR VALVES	LIFETIME GUARANTEED CHROME BURNERS	OVEN WINDOW, OVER LIGHT SILASTIC OVEN DOOR SEAL	MATCHLESS OVEN LIGHTING	140 DEGREE LO-TEMP OVEN CONTROL	SLIDE OUT BROILER WITH PORCELAIN TRAY	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT	STANDARD EQUIPMENT
4616-"-81R	(Illustrated on Front)	195	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
4618-G4-81R	(Not Illustrated)	210	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
4618-"-81R	(Not Illustrated)	200	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
4618-"-83R	(Illustrated Above)	200	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

36" LUXURY GAS RANGE

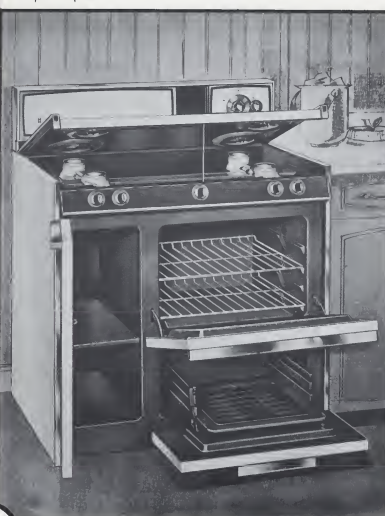


America's Standard of Cooking Excellence Since 1879



HARDWICK

36" LUXURY GAS RANGE



GENERAL

MASSIVE CHROME-FRAMED GLASS BACKPANEL — the focal point of any kitchen. **ELECTRIC CLOCK** — a "must" for modern kitchens. Timer signals end of preset cooking intervals. **APPLIANCE OUTLET** — convenient for toaster, mixer and other small appliances. **FLUORESCENT LIGHTED BACKPANEL** — lights the way to finer cooking. **BUILT-IN STYLING** — for snug fit between cabinets, against walls. **CONCEALED VENTS** — add to clean-line appearance. **PORCELAIN ENAMEL FINISH** — for easy cleaning . . . lifetime beauty. **LUXURY DOOR HANDLES** — easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL** — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots. **DRIP-PROOF TOP** — eliminates spillover cares. **EXCLUSIVE TRI-TEMP® BURNERS** — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **REMOVABLE BURNERS** — for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS** — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES** — for easy cleaning . . . lifetime newness. **HEAVY INSULATION** — keeps heat in oven where it belongs, and out of your kitchen. **EqualTemp® BURNER** — engineered for even heat distribution throughout entire oven. **NON-SAG RACKS** — keep baking "on the level." **OVEN RACK STOPS** — keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM** — for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM** — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS** — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless. **100% EFFECTIVE BROILING AREA** — sizzles the largest steak to perfection. **EqualTemp® BURNER** — for fast broiling . . . flame-kissed flavor. **HINGER BROILER DOOR** — allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY** — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	44 1/2"
Width	36"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	20" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Storage Compartment	11 1/4" W x 20 1/4" D x 25" H
Gas Connection	33 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT		CHOICE OF COLORS: Insert Letter "W" for White, "C" for Antique Copper, "O" for Avocado.											
			GENERAL				TOP				OVEN-BROILER			
			CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	BURNER-WITH-A-BRAIN® AGA MARK	OVEN WINDOW OVEN LIGHT SILASTIC OVEN DOOR SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	MATCHLESS OVEN LIGHTING	ROLL-OUT BROILER WITH PORCELAIN TRAY
4632-149AT	210	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
4632-149A	210	*	STD	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD
4632-149R	210	*	STD		STD	STD	STD	STD	STD		STD	STD	STD	STD

EverKlean® — (add prefix "K") the new miracle oven that cleans itself automatically — while you cook! (Not available on 4632-149R)

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



HARDWICK

30" SLIDE-IN GAS RANGE

America's Standard of Cooking Excellence Since 1879

22C-940881

HARDWICK

30" SLIDE-IN GAS RANGE

GENERAL

BUILT-IN STYLING—for snug fit between cabinets, against walls. LUXURIOUS CHROME TRIM—glamorizes the built-in look of this fine range. PORCELAIN ENAMEL FINISH—for easy cleaning . . . lifetime beauty. LEVELING LEGS—for perfect installation or uneven floors. CONCEALED VENTS—add to clean-line appearance. LUXURY DOOR HANDLES—easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL—to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning, easy access to burners and pilots. DRIP-PROOF TOP—eliminates spillover cares. FOUR GIANT BURNERS—for fastest cooking imaginable, with high, low and 1,001 in-between heats. REMOVABLE BURNERS—for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

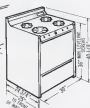
MAMMOTH 24" OVEN—will accommodate a whole meal or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES—for easy cleaning . . . lifetime newness. HEAVY INSULATION AND RESILIENT DOOR SEAL—keep heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER—engineered for even heat distribution throughout entire oven. NON-SAG RACKS—keep baking 'on the level.' OVEN RACK STOPS—keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM—for easy cleaning . . . easy access to burner, pilot. INSULATED OVEN BOTTOM—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. 100% EFFECTIVE BROILING AREA—sizzles the largest steak to perfection. Equa-Temp® BURNER—for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR—allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY—for easy cleaning at the sink.


OPERATIONS / Overall Height
40 1/8" Depth 24 3/4" Height
to Cooking Top 36" Baking Oven
24" W x 19 1/8" D x 15 5/8" H
Broiler 14 1/2" W x 12" D x
4 1/2" H Gas Connection 3/4" x 1/4"
W x 2 1/4" From Left Side of
Range 8 1/4" Rating Top Burners
Net 12,000 LP 10,000 Oven
Barrier Net 18,500 LP 18,500
AGA Approved

STOVE HOT GASES RISE
IN THIS COOKING GAS POLYMERIZED OIL
21 1/4" FROM FLOOR
4 1/2" 15 5/8" 24"
19 1/8" 14 1/2" 12" 4 1/2"
20 1/2" 24 3/4" 40 1/8"



NEED AN INSULATION GLASS
AND NEW TOP COAT OF BRASS
TO BRASS 18 5/8" 10 1/2" 10 1/2"
DUSTABLE WALL BEHIND COOKING
TOP 1"

STANDARD EQUIPMENT

		CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "O" Accented, "Y" Solid Tone		GENERAL				TOP				OVEN-BROILER			
				CHROME FRAMED MATCHING PORCELAIN BACKPANEL	DELUXE KNOBS AND DOOR HANDLES	CONCEALED VENTS	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	EFFEX® TOP BURNERS, REGULAR VALVES	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME GUARANTEED CHROME BURNERS	OVEN WINDOW, OVEN LIGHT, SILASTIC OVEN DOOR SEAL	"JET-GLOW"™ ALL GLASS LIFT-OFF OVEN DOOR	LIFT-OFF OVEN DOOR WITH CHROME LINING	ROLL-OUT BROILER WITH PORCELAIN TRAY
MODEL NUMBER	WEIGHT			STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
9432-"81R (Illustrated on Front)	185	*		STD	STD	STD	STD	STD		STD	STD	STD		STD	STD
9418-"81R (Illustrated on Front)	185	*		STD	STD	STD	STD	STD	STD		STD	STD			STD
9431-"81R (Illustrated Above)	190	*		STD	STD	STD	STD		STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

36" LUXURY GAS RANGE



America's Standard of Cooking Excellence Since 1879



HARDWICK

36" LUXURY GAS RANGE



GENERAL

MASSIVE CHROME-FRAMED GLASS BACKPANEL — the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES — for easy cleaning . . . lifetime newness. HEAVY INSULATION — keeps heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER — engineered for even heat distribution throughout entire oven. NON-SAG RACKS — keep baking "on the level." OVEN RACK STOPS — keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM — for easy cleaning . . . easy access to burner, pilot. INSULATED OVEN BOTTOM — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . It's clean, odorless. 100% EFFECTIVE BROILING AREA — to accommodate the largest steaks. EquaTemp® BURNER — for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR — allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	44 1/2"
Width	36"
Depth	24 1/2"
Height to Cooking Top	36"
Baking Oven	20" W x 19 1/2" D x 13 1/2" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Storage Drawer	8" W x 19" D x 18" H
Gas Connection	33 1/4" x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

Overall Height	44½"	CHOICE OF COLORS: Inset 1 Above, 2 Below, 3 Antique Copper, 4 Aluminum	GENERAL					TOP					OVEN-BROILER				
Width	36"		CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER APPLIANCE OUTLET	SILASTIC OVEN DOOR SEAL, LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	MIDDLE GRIDDLE AND FIFTH BURNER	BURNER WITH A BRAIN* *AGA MARK	"JET-GLOW" ALL GLASS LIFT OFF OVEN DOOR	LIFT-OFF OVEN DOOR WITH CHROME LINING	MATCHLESS OVEN LIGHTING	ROLL-OUT BROILER WITH PORCELAIN TRAY			
Depth	24¾"																
Height to Cooking Top	36"																
Baking Oven	20" W x 19¼" D x 13¾" H																
Broiler	14½" W x 15" D x 4½" H																
Storage Drawer	8" W x 19" D x 18" H																
Gas Connection	33¼" x 2½"																
From Left Side of Range, BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,000; LP 18,500. AGA Approved.																	
MODEL NUMBER	WEIGHT																
4631-G*-149AT	230	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD			
4631*-149AT (Illustrated)	220	*	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD	STD			
4631-G*149A	230	*	STD	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD			
4631*-149A (Illustrated)	220	*	STD	STD	STD	STD	STD	STD			STD	STD	STD	STD			

EverKleen® — (add prefix "K") the new miracle oven that cleans itself automatically — while you cook!

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



Hardwick

36" DELUXE GAS RANGE



America's Standard of Cooking Excellence Since 1879



HARDWICK

36" DELUXE GAS RANGE



GENERAL

CHROME-FRAMED GLASS BACKPANEL—the focal point of any kitchen. **ELECTRIC CLOCK**—a "must" for modern kitchens. **Timer** signals end of preset cooking intervals. **APPLIANCE OUTLET**—convenient for toaster, mixer and other small appliances. **BUILT-IN STYLING**—for snug fit between cabinets, against walls. **CONCEALED VENTS**—add to clean-line appearance. **PORCELAIN ENAMEL FINISH**—for easy cleaning . . . lifetime beauty. **CUSTOM DOOR HANDLES**—easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL**—to buy . . . to use . . . to own. **LEVELING LEGS**—"smooth out" uneven floors.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning, easy maintenance. **DRIP-PROOF TOP**—eliminates spillover cares. **FOUR GIANT BURNERS**—for fastest cooking imaginable, with high, low and 1,001 in-between heats. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES**—for easy cleaning . . . lifetime newness. **HEAVY INSULATION**—keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER**—engineered for even heat distribution throughout entire oven. **NON-SAG RACKS**—keep baking "on the level." **OVEN RACK STOPS**—keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS**—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. **100% EFFECTIVE BROILING AREA**—sizzles the largest steak to perfection. **EquaTemp® BURNER**—for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR**—allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	44 1/4"
Width	36"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	20" W x 19 1/4" D x 13 1/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Storage Compartment	11 1/4" W x 20 1/4" D x 25" H
Gas Connection	33 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

MODEL NUMBER	WEIGHT
4638-"-55A	210
4638-G"-55R (Not Illustrated)	215
4638-"-55R	210
4618-"-55R	210

STANDARD EQUIPMENT

CHOICE OF COLORS: Insert Letter "W" for White, "C" for Antique Copper, "O" for Onyx.	GENERAL				TOP				OVEN-BROILER				
	CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP LIFT-OFF/COOKTOP	MIDDLE GRIDDLE AND FIFTH BURNER	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	EFFELEX® TOP BURNERS REGULAR VALVES	OVEN WINDOW OVER LIGHT SILASTIC OVEN/DOOR SEAL	MATCHLESS OVEN LIGHTING	140 DEGREE LO-TEMP OVEN CONTROL	SLIDE OUT BROILER WITH PORCELAIN TRAY
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

30" DELUXE GAS RANGE



America's Standard of Cooking Excellence Since 1879

HARDWICK

30" DELUXE GAS RANGE



GENERAL

CHROME-FRAMED GLASS BACKPANEL—the focal point of any kitchen. **ELECTRIC CLOCK**—a "must" for modern kitchens. **Timer signals end of preset cooking intervals.** **APPLIANCE OUTLET**—convenient for toaster, mixer and other small appliances. **BUILT-IN STYLING**—for snug fit between cabinets, against walls. **CONCEALED VENTS**—add to clean-line appearance. **PORCELAIN ENAMEL FINISH**—for easy cleaning . . . lifetime beauty. **CUSTOM DOOR HANDLES**—easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL**—to buy . . . to use . . . to own. **LEVELING LEGS**—"smooth out" uneven floors.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning, easy maintenance. **DRIP-PROOF TOP**—eliminates spillover cares. **FOUR GIANT BURNERS**—for fastest cooking imaginable, with high, low and 1,001 in-between heats. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES**—for easy cleaning . . . lifetime newness. **HEAVY INSULATION**—keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER**—engineered for even heat distribution throughout entire oven. **NON-SAG RACKS**—keep baking 'on the level'. **OVEN RACK STOPS**—keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS**—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. **100% EFFECTIVE BROILING AREA**—sizzles the largest steak to perfection. **EquaTemp® BURNER**—for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR**—allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	44 1/2"
Width	30"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	24" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Gas Connection	33 1/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

MODEL NUMBER	WEIGHT
9638-"-55A	185
9638-"-55R	185
9618-"-55R	185

STANDARD EQUIPMENT

		GENERAL				TOP			OVEN-BROILER				
CHOICE OF COLORES: Inset Letter "W", White, "C" Antique Copper, "O" Onyx, "Y" Gold Tone		CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	EFFEX® TOP BURNERS, REGULAR VALVES	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	OVEN WINDOW, OVEN LIGHT, SILASTIC OVEN DOOR SEAL	MATCHLESS OVEN LIGHTING	140 DEGREE LO-TEMP OVEN CONTROL	SLIDE OUT BROILER WITH PORCELAIN TRAY
•	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
•	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

36" BARONESS® GAS RANGE



America's Standard of Cooking Excellence Since 1879

HARDWICK

36" BARONESS® GAS RANGE



GENERAL

DIE-CAST CHROME AND GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome end-panel trim emphasizes built-in look. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to cool . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES — for easy cleaning . . . lifetime newness. HEAVY INSULATION — keeps heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER — engineered for even heat distribution throughout entire oven. NON-SAG RACKS — keep baking "on the level." OVEN RACK STOPS — keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM — for easy cleaning . . . easy access to burner, pilot. INSULATED OVEN BOTTOM — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless, 100% EFFECTIVE BROILING AREA — to accommodate the largest steaks. EquaTemp® BURNER — for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR — allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	46"
Width	36"
Depth	24 1/2"
Height to Cooking Top	36"
Baking Oven	20" W x 19 1/4" D x 13 1/2" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Storage Compartment	11 1/4" W x 20 1/4" D x 25" H
Gas Connection	33 1/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT	CHOICE OF COLORS: Inset Letter "W" = White, "C" = Antique Copper, "O" = Onyx													
		GENERAL				TOP				OVEN-BROILER					
A4632-G*-165AT	230	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
A4632*-165AT (Illustrated)	220	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
A4632*-165A (Illustrated)	220	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook!

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



Hardwick

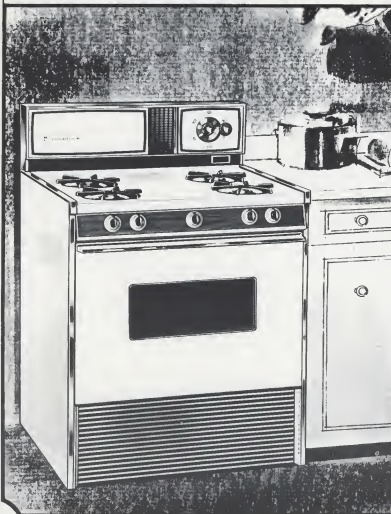
30" LUXURY "97" GAS RANGE
With Waist Level Bake/Broil Oven



America's Standard of Cooking Excellence Since 1879

HARDWICK

30" LUXURY "97" GAS RANGE
With Waist Level Bake/Broil Oven



GENERAL

MASSIVE CHROME-FRAMED GLASS BACKPANEL — the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

COMBINATION BAKE/BROIL OVEN

Double size, super capacity, "live flame" waist-level broiling. EQUAFLO "LIVE FLAME" BROIL BURNER — New, advanced design, superior to any type of gas burner for meat cooking. Provides true char-grill flavor, plus faster, cleaner, cooler cooking. The broil burner is placed in the top of the oven to provide convenient waist-level broiling . . . it's smokeless, too, even broiling with the door closed. SUPER SIZE CAPACITY — Broil 24 quarter pound hamburgers at one time . . . enough for everyone, cooked and ready to eat all at one time. DOUBLE BROILER TRAY CONVENIENCE — Use both broiler pans for big quantity cooking, one pan for smaller amounts. If some like rare meat and others like it well done, use one pan for each and slide out the "rares" first. 100% effective broiling area over full 24" wide compartment. EQUATEMP® BAKE BURNER — Engineered for even heat distribution throughout every corner of the oven. 140° LO-TEMP CONTROL — thaws frozen foods quickly . . . holds meals table ready . . . warms serving dishes.

SPECIFICATIONS

Overall Height	44 1/2"
Width	30"
Depth	24 3/4"
Height to Cooking Top	36"
Bake/Broil Oven	24" W x 19 1/4" D x 14 H"
Gas Connection	3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 22,000; LP 22,000. Broiler Burner Nat. 22,000; LP 22,000. AGA Approved.

MODEL NUMBER	WEIGHT
9731-~-149 AT (Illustrated on Front)	215
9731-~-149A (Illustrated on Front)	215
9732-~-149A (Illustrated Above)	205
9732-~-149R (Illustrated Above)	205

STANDARD EQUIPMENT

CHOICE OF COLORS: Insert Letter "W" White, "C" Antique Copper, "O" Avocado, "Y" Gold Tone	GENERAL				TOP				OVEN-BROILER			
	CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	BURNER-WITH A BRAIN* *AGA MARK	OVEN WINDOW, OVEN LIGHT SILASTIC OVEN DOOR SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	SINGLE CAVITY/WAIST LEVEL OVEN-BROILER	"ET-GLOW" ALL GLASS LIFT-OFF OVEN DOOR
*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
*	STD	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD
*	STD	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD
*	STD		STD	STD	STD	STD	STD		STD	STD	STD	

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



HARDWICK

DELUXE BUILT-IN GAS OVEN
AND RANGE TOP

America's Standard of Cooking Excellence Since 1879

408-700811



HARDWICK

DELUXE BUILT-IN GAS OVEN
AND RANGE TOP



GENERAL

PORCELAIN ENAMEL FINISH—for easy . . . cleaning . . . lifetime beauty. CONCEALED VENTS—add to clean-line appearance. ECONOMICAL—to buy . . . to install . . . to use . . . to own!

OVEN

QUEEN-SIZE 18" OVEN—accommodates a whole meal or the largest roast. EquaTemp® BURNER—engineered for even heat distribution throughout entire oven. REMOVABLE OVEN BOTTOM—for easy cleaning . . . easy access to burner and pilot. INSULATED OVEN BOTTOM—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS—ordinary ovens have only three. PORCELAIN INTERIOR, CHROME RACKS AND HINGES—for easy cleaning, lifetime newness. HEAVY INSULATION AND RESILIENT DOOR SEAL—"lock" heat in oven where it belongs.

BROILER

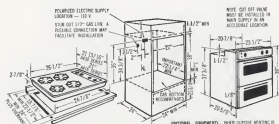
FULL-SIZE 18" BROILER—queen-sized, to match oven. CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. EquaTemp® BURNER—for fast broiling . . . flame-kissed flavor. 100% EFFECTIVE BROILING AREA—sizzles the largest steak to perfection.

RANGE TOP—GENERAL

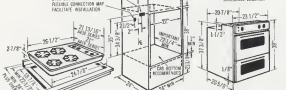
ONLY 2½" DEEP—super-shallow, for installation even above cabinet drawers. LIFT-UP DRIP-PROOF TOP—for easy installation . . . easy cleaning . . . easy access to burners and pilot. INSULATED BURNER-BOX BOTTOM—protects cabinets and contents from cooking heat. ECONOMICAL—to buy . . . to install . . . to use . . . to own! DROP-IN INSTALLATION—with one simple countertop cutout.

TOP-BURNER COOKING

LIFETIME-GUARANTEED STEEL BURNERS—guaranteed to last . . . and fast . . . and LAST! TWO GIANT 12,000 BTU BURNERS—for fastest cooking imaginable. TWO REGULAR 9,000 BTU BURNERS—tailor the flame to smaller utensils. REMOVABLE BURNERS—for quick sudsing at the sink . . . in the dishwasher. TOP-MOUNTED CONTROLS—for easy access . . . easy dialing.



STANDARD EQUIPMENT

																
MODEL NUMBER	WEIGHT	CHOICE OF COLORS: Insert Letter "W" White, "C" Antique Copper, "O" Onyx, "Y" Gold Tone, "B" Brushed Chrome	GENERAL					OVEN-BROILER					COUNTER TOP			
			CHROME FRAME DECORATIVE PORCELAIN CONTROL PANEL	CLOCK AND TIMER	CONCEALED VENTS	SILASTIC OVEN DOOR SEAL	OVEN WINDOW AND OVEN LIGHT	MATCHLESS OVEN LIGHTING	REMOVABLE INSULATED OVEN BOTTOM	PORCELAIN OVEN INTERIOR	LIFT-UP DRIP PROOF COOKTOP	EFFLEX® TOP BURNERS REGULAR VALVES	LIFETIME-GUARANTEED CHROME BURNERS	REMOVABLE TOP BURNERS		
7768-11R (Illustrated on Front)	130	*	STD	STD	STD	STD	STD	STD	STD	STD						
416	40	*									STD	STD	STD	STD		

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



 **HARDWICK**
30" STANDARD GAS RANGE

America's Standard of Cooking Excellence Since 1879
10C-900681



HARDWICK

30" CUSTOM GAS RANGE



GENERAL

BUILT-IN STYLING—for snug fit between cabinets, against walls. **HIGH-STYLE CHROME AND PORCELAIN BACKPANEL**—adds distinction to any kitchen. **CONCEALED VENTS**—add to clean-line appearance. **CUSTOM DOOR HANDLES**—easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL**—to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning, easy access to top burners and pilots. **DRIP-PROOF TOP**—eliminates spillover cares. **FOUR GIANT BURNERS**—for fastest cooking imaginable, with high, low and 1,001 in-between heats. **REMOVABLE BURNERS**—for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES**—for easy cleaning . . . lifetime newness. **HEAVY INSULATION**—keeps heat in oven where it belongs, and out of your kitchen. **EQUATEMP® BURNER**—engineered for even heat distribution throughout entire oven. **NON-SAG RACKS**—keep baking 'on the level'. **OVEN RACK STOPS**—keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS**—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. **100% EFFECTIVE BROILING AREA**—sizzles the largest steak to perfection. **EQUATEMP® BURNER**—for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR**—allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

SPECIFICATIONS

Overall height	40 1/4"
Width	30"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	24" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Gas Connection	33 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

MODEL NUMBER	WEIGHT
9616-1-81R (Illustrated on Front)	175
9618-1-81R (Not Illustrated)	180
9618-1-83R (Illustrated Above)	180

STANDARD EQUIPMENT

CHOICE OF COLORS: Insert Letter "W" for White, "C" for Antique Copper, "G" for Avocado, "Y" for Gold Trim	GENERAL			TOP				OVEN-BROILER				
	CHROME FRAMED MATCHING PORC. BACKPANEL	CLOCK & TIMER APPLIANCE OUTLET	CUSTOM KNOBS AND DOOR HANDLES	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	EQUATEMP® TOP BURNERS REGULAR VALVES	LIFETIME-GUARANTEED CHROME BURNERS	REMOVABLE TOP BURNERS	OVEN WINDOW OVEN LIGHT SILASTIC OVEN DOOR SEAL	MATCHLESS OVEN LIGHTING	140 DEGREE LO-TEMP OVEN CONTROL	SLIDE OUT BROILER WITH PORCELAIN TRAY
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



HARDWICK

LUXURY GAS OVEN-BROILER
AND RANGE TOP

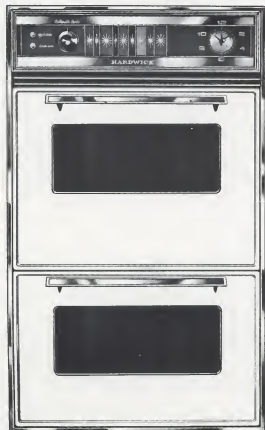
America's Standard of Cooking Excellence Since 1879

418-700161



HARDWICK

LUXURY GAS OVEN-BROILER
AND RANGE TOP



BUILT-IN OVEN — GENERAL

DECORATIVE GLASS CONTROL PANEL . . . the focal point of any kitchen. ELECTRIC CLOCK—a "must" for modern kitchens. Timer signals end of preset cooking intervals. PORCELAIN ENAMEL FINISH—for easy cleaning . . . lifetime beauty. CONCEALED VENTS—add to cleanliness appearance.

OVEN

QUEEN-SIZE 18" OVEN—accommodates a whole meal or the largest roast. OVEN LIGHT AND WINDOW—let you check on baking progress without heat loss. EqualTemp® BURNER—engineered for even heat distribution throughout entire oven. REMOVABLE OVEN BOTTOM—for easy cleaning . . . easy access to burner and pilot. INSULATED OVEN BOTTOM—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS—ordinary ovens have only three. HEAVY INSULATION AND RESILIENT DOOR SEAL—"lock" heat in oven where it belongs. ONE-PIECE CHROME FRONT FRAME—smartly styled . . . easily cleaned.

BROILER

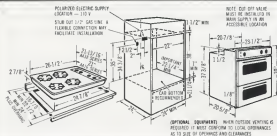
FULL-SIZE 18" BROILER—queen-sized, to match oven. Sizzles largest steaks to perfection. CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless. EqualTemp® BURNER—for fast broiling . . . flame-kissed flavor.

DROP-IN RANGE TOP — GENERAL

ONLY 2½" DEEP—super-shallow, for installation even above cabinet drawers. LIFT-UP DRIP-PROOF COOKTOP—for easy installation . . . easy cleaning . . . easy access to burners and pilot. INSULATED BURNER-BOX BOTTOM—protects cabinets and contents from cooking heat. DROP-IN INSTALLATION—with one simple countertop cutout.

TOP-BURNER COOKING

LIFETIME-GUARANTEED STEEL BURNERS—guaranteed to last . . . and fast . . . and LAST! TWO GIANT 12,000 BTU BURNERS—for fastest cooking imaginable. TWO REGULAR 9,000 BTU BURNERS—tailor the flame to smaller utensils.



STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT	STANDARD EQUIPMENT											
		GENERAL				OVEN-BROILER				COUNTER TOP			
		CLOCK AND TIMER	COOK & KEEP PROGRAM COOKING	CONCEALED VENTS	CHROME FRAMED GLASS CONTROL PANEL	JET-GLOW ALL-GLASS OVEN BROILER DOORS	OVEN/BROILER WINDOW, AND OVEN LIGHT	LIFT-OFF OVEN DOOR WITH CHROME LINING	ROTTISERIE	LIFT-UP DRIP PROOF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	BURNER-WITH-A-BRAIN®	*AGA MARK
7771-H-61A (Illustrated on Front)	155	*	STD	STD	STD	STD	STD		STD				
7771-61A (Illustrated on Front)	150	*	STD	STD	STD	STD	STD						
7764-H*-61A (Illustrated Above)	145	*	STD	STD	STD	STD	STD	STD	STD				
7764*-61A (Illustrated Above)	140	*	STD	STD	STD	STD	STD	STD					
438-T-*	45	*								STD	STD	STD	STD
438-*	45	*								STD	STD		STD

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE



Hardwick

30" CHALET® "93" GAS RANGE
With Waist Level Bake/Broil Oven



America's Standard of Cooking Excellence Since 1879

HARDWICK

30" CHALET® "93" GAS RANGE
With Waist Level Bake/Broil Oven



GENERAL

CHROME FRAMED GLASS — magnificently massive . . . the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome end-panel trim emphasizes built-in look. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

WARMING SHELF

Convenience a-plenty! Use the built-in temperature-controlled warming shelf to keep meals hot and tasty, rolls or other hot breads at butter melting deliciousness, and to warm plates or serving dishes. A delayed dinner no longer means a ruined meal. Now, just place everything on the shelf, flip on the switch and dinner is kept at perfect table temperature, without overcooking.

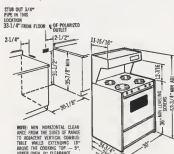
TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — 'click' into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

COMBINATION BAKE/BROIL OVEN

Double size, super capacity, "live flame" waist-level broiling. EQUAFLO "LIVE FLAME" BROIL BURNER — New, advanced design, superior to any type of gas burner for meat cooking. Provides true char-grill flavor, plus faster, cleaner, cooler cooking. The broil burner is placed in the top of the oven to provide convenient waist-level broiling . . . it's smokeless, too, even broiling with the door closed. SUPER SIZE CAPACITY — Broil 24 quarter pound hamburgers at one time . . . enough for everyone, cooked and ready to eat all at one time. DOUBLE BROILER TRAY CONVENIENCE — Use both broiler pans for big quantity cooking, one pan for smaller amounts. If some like rare meat and others like it well done, use one pan for each and slide out the "rars" first. 100% effective broiling area over full 24" wide compartment. EQUATEMP® BAKE BURNER — Engineered for even heat distribution throughout every corner of the oven. 140° LO-TEMP CONTROL — thaws frozen foods quickly . . . holds meals table ready . . . warms serving dishes.

SPECIFICATIONS / Overall Height
53 3/4" Depth 24 3/4" Height
to Cooking Top 38" Oven 34"
W x 15 1/8" D x 13 5/8" H
Gas Connection 3/4" I.P. H x
2 1/4" From Left Side of Range
BTU Rating: Top Burners Nat.
12,000 LP 10,000 Oven Burner
Nat. 22,000 LP 22,000 Broiler
Burner Nat. 22,000 LP 22,000
AGA Approved.



CHOICE OF COLORS: Insert Letter "W" for White, "C" for Champagne Copper, "G" for Gold, "A" for Gold Tone.

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT		STANDARD EQUIPMENT											
			GENERAL			TOP				OVEN-BROILER				
9331-H*-200AT	245	*	CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	SYNCHRO LEVER DOOR SEAL, LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	BURNER-WITH-A-BRAIN* "AGA MARK"	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME GUARANTEED CHROME BURNERS	"JET-GLOW" ALL GLASS LIFT-OFF OVEN DOOR	MATCHLESS OVEN LIGHTING	ROTTISERIE	SINGLE CAVITY — WAIST LEVEL OVEN-BROILER
9331-*-.200AT	245	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
9331-*-.200A	245	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

36" BARONESS® GAS RANGE



America's Standard of Cooking Excellence Since 1879



HARDWICK

36" BARONESS® GAS RANGE



GENERAL

DIE-CAST CHROME AND GLASS BACKPANEL—magnificently massive . . . the focal point of any kitchen. **ELECTRIC CLOCK**—a "must" for modern kitchens. Timer signals end of preset cooking intervals. **APPLIANCE OUTLET**—convenient for toaster, mixer and other small appliances. **FLUORESCENT-LIGHTED BACKPANEL**—lights the way to finer cooking. **BUILT-IN STYLING**—for snug fit between cabinets, against walls. Gleaming chrome and-panel trim emphasizes built-in look. **CONCEALED VENTS**—add to clean-line appearance. **PORCELAIN ENAMEL FINISH**—for easy cleaning . . . lifetime beauty. **LUXURY DOOR HANDLES**—easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL**—to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP—for easy cleaning . . . easy access to burners, pilots, **DRIP-PROOF TOP**—eliminates spillover causes. **EXCLUSIVE TRI-TEMP® BURNERS**—"click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **REMOVABLE BURNERS**—for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS**—focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN—will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES**—for easy cleaning . . . lifetime newness. **HEAVY INSULATION**—keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER**—engineered for even heat distribution throughout entire oven. **NON-SAG RACKS**—keep baking "on the level." **OVEN RACK STOPS**—keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM**—for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM**—for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! **FOUR RACK POSITIONS**—ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER—this one's a "non-smoker" . . . it's clean, odorless, 100% **EFFECTIVE BROILING AREA**—to accommodate the largest steaks. **EquaTemp® BURNER**—for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR**—allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY**—for easy cleaning at the sink.

SPECIFICATIONS

Overall Height 46"
Width 36"
Depth 24 3/4"
Height to Cooking Top 36"
Baking Oven 24" W x 19 1/4" D x 13 3/4" H
Broiler 14 1/2" W x 15" D x 4 1/2" H
Storage Drawer 8" W x 19" D x 18" H
Gas Connection 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 16,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

MODEL NUMBER	WEIGHT	CHOICE OF COLORS—Insert letter "W" for White, "A" for Antique Copper, "D" for Damascus													
		GENERAL				TOP				OVEN-BROILER					
		CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	MIDDLE GRIDDLE AND FIFTH BURNER	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	BURNER WITH 4-BRAIN* *AGA MARK	"JET-GLOW" ALL GLASS LIFT-OFF OVEN DOOR	LIFT-OFF OVEN DOOR WITH CHROME LINING	OVEN WINDOW, OVEN LIGHT, SILASTIC OVEN DOOR SEAL	ROLL-OUT BROILER WITH PORCELAIN TRAY	
4631-G*-165AT	240	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
4631-*--165AT (Illustrated)	230	*	STD	STD	STD	STD	STD		STD	STD	STD	STD	STD	STD	STD
4631-*--165A (Illustrated)	230	*	STD	STD	STD	STD	STD		STD		STD	STD	STD	STD	STD

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook!

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE



Hardwick

30" BARONESS® GAS RANGE
With Waist Level Bake/Broil Oven



America's Standard of Cooking Excellence Since 1879



HARDWICK

30" BARONESS® "97" GAS RANGE
With Waist Level Bake/Broil Oven



GENERAL

DIE-CAST CHROME AND GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome end-panel trim emphasizes built-in look. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

COMBINATION BAKE/BROIL OVEN

Double size, super capacity, "live flame" waist-level broiling. EQUAFLO "LIVE FLAME" BROIL BURNER — New, advanced design, superior to any type of gas burner for meat cooking. Provides true char-grill flavor, plus faster, cleaner, cooler cooking. The broil burner is placed in the top of the oven to provide convenient waist-level broiling . . . it's smokeless, too, even broiling with the door closed. SUPER SIZE CAPACITY — Broil 24 quarter pound hamburgers at one time . . . enough for everyone, cooked and ready to eat all at one time. DOUBLE BROILER TRAY CONVENIENCE — Use both broiler pans for big quantity cooking, one pan for smaller amounts. If some like rare meat and others like it well done, use one pan for each and slide out the "rars" first. 100% effective broiling area over full 24" wide compartment. EQUATEMP® BAKE BURNER — Engineered for even heat distribution throughout every corner of the oven. 140° LO-TEMP CONTROL — thaws frozen foods quickly . . . holds meals table ready . . . warms serving dishes.

SPECIFICATIONS

Overall Height 46"
Width 30"
Depth 24 3/4"
Height to Cooking Top 36"
Bake/Broil Oven 24" W x 19 1/4" D x 14" H
Gas Connection 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 22,000; LP 22,000. Broiler Burner Nat. 22,000; LP 22,000. AGA Approved.

MODEL NUMBER	WEIGHT
9731-H*-165AT	225
9731-A*-165A	225

STANDARD EQUIPMENT

STANDARD EQUIPMENT													
CHOICE OF COLORS: Insert Letter "W" for White Enamel, "C" for Copper, "G" for Gold, "T" for Gold Trim	GENERAL				TOP				OVEN-BROILER				
	CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	APPLIANCE OUTLET	SILASTIC OVEN DOOR SEAL, LEVELING LEGS	LIFT-UP LIFT-OFF COOKTOP	BURNER WITH A-BRAIN* AGA MARK	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	"JET-GLOW" ALL GLASS LIFT-OFF OVEN DOOR	MATCHLESS OVEN LIGHTING	ROTTISERIE	SINGLE CAVITY — WAIST LEVEL OVEN-BROILER
*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

HARDWICK STOVE COMPANY

CLEVELAND, TENNESSEE

America's Standard of Cooking Excellence Since 1879



Hardwick

30" BARONESS® GAS RANGE



HARDWICK

30" BARONESS® GAS RANGE



GENERAL

DIE-CAST CHROME AND GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome and-panel trim emphasizes built-in look. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudsing at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES — for easy cleaning . . . lifetime newness. HEAVY INSULATION — keeps heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER — engineered for even heat distribution throughout entire oven. NON-SAG RACKS — keep baking 'on the level.' OVEN RACK STOPS — keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM — for easy cleaning easy access to burner, pilot. INSULATED OVEN BOTTOM — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless, 100% EFFECTIVE BROILING AREA — to accommodate the largest steaks. EquaTemp® BURNER — for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR — allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	46"
Width	30"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	24" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Gas Connection	33 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven-Burner Nat. 18,600; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

SPECIFICATIONS		CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "O" Onyx, "A" Agate Top	GENERAL				TOP				OVEN-BROILER			
Overall Height	46"		CHROME FAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	LEVELING LEGS	CLOCK & TIMER APPLIANCE OUTLET	LIFT-UP LIFT-OFF COOKTOP	BURNER-WITH-A-BRAIN™ "AGA MARK	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	LIFT-OFF OVEN DOOR WITH CHROME LINING	"JET-GLOW"™ ALL GLASS LIFT-OFF OVEN DOOR	MATCHLESS OVEN LIGHTING	ROLL-OUT BROILER WITH PORCELAIN TRAY
Width	30"													
Depth	24 3/4"													
Height to Cooking Top	36"													
Baking Oven	24" W x 19 1/4" D x 13 1/4" H													
Broiler	14 1/2" W x 15" D x 4 1/2" H													
Gas Connection	3/8" H x 2 1/4"													
From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.														
MODEL NUMBER	WEIGHT													
9631--165AT	205	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
9631--165A	205	*	STD	STD	STD	STD		STD	STD	STD	STD	STD	STD	

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook!

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE

America's Standard of Cooking Excellence Since 1879



Hardwick

30" BARONESS® GAS RANGE



HARDWICK

30" BARONESS® GAS RANGE



GENERAL

DIE-CAST CHROME AND GLASS BACKPANEL — magnificently massive . . . the focal point of any kitchen. ELECTRIC CLOCK — a "must" for modern kitchens. Timer signals end of preset cooking intervals. APPLIANCE OUTLET — convenient for toaster, mixer and other small appliances. FLUORESCENT-LIGHTED BACKPANEL — lights the way to finer cooking. BUILT-IN STYLING — for snug fit between cabinets, against walls. Gleaming chrome end-panel trim emphasizes built-in look. CONCEALED VENTS — add to clean-line appearance. PORCELAIN ENAMEL FINISH — for easy cleaning . . . lifetime beauty. LUXURY DOOR HANDLES — easy to look at . . . easy to clean . . . cool to the touch. ECONOMICAL — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, DRIP-PROOF TOP — eliminates spillover cares. EXCLUSIVE TRI-TEMP® BURNERS — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. REMOVABLE BURNERS — for quick sudging at the sink . . . in the dishwasher. CHROME BURNERS — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meat or the largest roast. PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES — for easy cleaning . . . lifetime newness. HEAVY INSULATION — keeps heat in oven where it belongs, and out of your kitchen. EquaTemp® BURNER — engineered for even heat distribution throughout entire oven. NON-SAG RACKS — keep baking 'on the level.' OVEN RACK STOPS — keep racks from pulling all the way out and spilling contents. REMOVABLE OVEN BOTTOM — for easy cleaning . . . easy access to burner, pilot. INSULATED OVEN BOTTOM — for greater oven capacity. No hot spots . . . no cold corners . . . anywhere! FOUR RACK POSITIONS — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker!" . . . it's clean, odorless. 100% EFFECTIVE BROILING AREA — to accommodate the largest steaks. EquaTemp® BURNER — for fast broiling . . . flame-kissed flavor. HINGED BROILER DOOR — allows easy access to broiler pan. COMPLETELY REMOVABLE BROILER ASSEMBLY — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	46"
Width	30"
Depth	24 3/4"
Height to Cooking Top	36"
Baking Oven	24" W x 19 1/4" D x 13 3/4" H
Broiler	14 1/2" W x 15" D x 4 1/2" H
Gas Connection	33 3/4" H x 2 1/4"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

SPECIFICATIONS		CHOICE OF COLORS: Insert Letter "W" White, "C" Antique Copper, "O" Avocado, "Y" Gold Tone	GENERAL				TOP				OVEN-BROILER			
Overall Height	46"		CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER APPLIANCE OUTLET	LEVELING LEGS	LIFT UP LIFT-OFF COOKTOP	BURNER-WITH-A-BRAIN* "AGA MARK	TRI-TEMPS TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	LIFT-OFF OVEN DOOR WITH CHROME LINING	OVEN WINDOW, OVEN LIGHT SLUICIOUS OVEN DOOR SEAL	ROLL-OUT BROILER/WITH PORCELAIN TRAY	MATCHLESS OVEN LIGHTING
Width	30"													
Depth	24 3/4"													
Height to Cooking Top	36"													
Baking Oven	24" W x 19 1/4" D x 13 3/4" H													
Broiler	14 1/2" W x 15" D x 4 1/2" H													
Gas Connection	3/32" H x 2 1/4"													
From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.														
MODEL NUMBER	WEIGHT													
9632-1-165AT	200	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
9632-1-165A	200	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	

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Hardwick

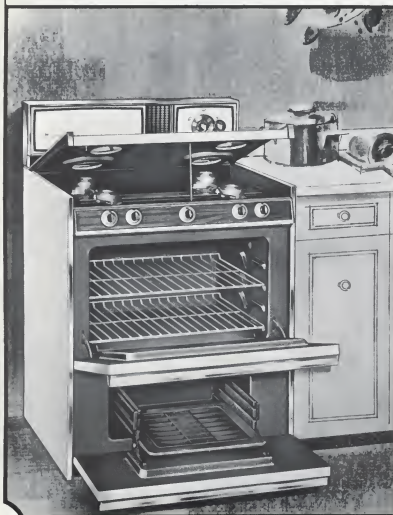
30" LUXURY GAS RANGE





HARDWICK

30" LUXURY GAS RANGE



GENERAL

MASSIVE CHROME-FRAMED GLASS BACKPANEL — the focal point of any kitchen. **ELECTRIC CLOCK** — a "must" for modern kitchens. **Timer** signals end of preset cooking intervals. **APPLIANCE OUTLET** — convenient for toaster, mixer and other small appliances. **FLUORESCENT LIGHTED BACKPANEL** — lights the way to finer cooking. **BUILT-IN STYLING** — for snug fit between cabinets, against walls. **CONCEALED VENTS** — add to clean-line appearance. **PORCELAIN ENAMEL FINISH** — for easy cleaning . . . lifetime beauty. **LUXURY DOOR HANDLES** — easy to look at . . . easy to clean . . . cool to the touch. **ECONOMICAL** — to buy . . . to use . . . to own.

TOP-OF-THE-RANGE COOKING

LIFT-UP/LIFT-OFF COOKTOP — for easy cleaning . . . easy access to burners, pilots, **DRIP-PROOF TOP** — eliminates spillover cares. **EXCLUSIVE TRI-TEMPO BURNERS** — "click" into "full-on," "simmer" and "keep-warm" settings . . . with 1,001 in-between heats. **REMOVABLE BURNERS** — for quick sudsing at the sink . . . in the dishwasher. **CHROME BURNERS** — focus heat on utensils . . . stay showroom-new for a lifetime.

OVEN

LARGE CAPACITY OVEN — will accommodate a whole meal or the largest roast. **PORCELAIN OVEN INTERIOR, CHROME RACKS, CHROME HINGES** — for easy cleaning . . . lifetime newness. **HEAVY INSULATION** — keeps heat in oven where it belongs, and out of your kitchen. **EquaTemp® BURNER** — engineered for even heat distribution throughout entire oven. **NON-SAG RACKS** — keep baking "on the level." **OVEN RACK STOPS** — keep racks from pulling all the way out and spilling contents. **REMOVABLE OVEN BOTTOM** — for easy cleaning . . . easy access to burner, pilot. **INSULATED OVEN BOTTOM** — for greater oven capacity. No hot spots . . . no cold corners . . . *anywhere!* **FOUR RACK POSITIONS** — ordinary ovens have just three.

BROILER

CLOSED-DOOR BROILER — this one's a "non-smoker" . . . it's clean, odorless, 100% **EFFECTIVE BROILING AREA** — sizzles the largest steak to perfection. **EquaTemp® BURNER** — for fast broiling . . . flame-kissed flavor. **HINGED BROILER DOOR** — allows easy access to broiler pan. **COMPLETELY REMOVABLE BROILER ASSEMBLY** — for easy cleaning at the sink.

SPECIFICATIONS

Overall Height	44½"
Width	30"
Depth	24¾"
Height to Cooking Top	36"
Baking Oven	24" W x 19¼" D x 13¾" H
Broiler	14½" W x 15" D x 4½" H
Gas Connection	3¾" H x 2¼"

From Left Side of Range. BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 18,500. AGA Approved.

STANDARD EQUIPMENT

SPECIFICATIONS		CHOICE OF COLORS: Insert Letter "W" for White, "C" Antique Copper, "O" Avocado, "Y" Gold Tone	GENERAL				TOP				OVEN-BROILER					
Overall Height	44 1/2" H		CHROME FRAMED GLASS BACKPANEL	COOK & KEEP PROGRAM COOKING	CLOCK & TIMER	APPLIANCE OUTLET	LEVELING LEGS	LIFT-UP, LIFT-OFF COOKTOP	TRI-TEMP® TOP BURNERS WITH COLOR CODED KNOBS	LIFETIME-GUARANTEED CHROME BURNERS	BURNER WITH A BRAIN* *AGA MARK	OVEN WINDOW, OVEN LIGHT	SILASTIC OVEN DOOR SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	ROLL-OUT BROILER WITH PORCELAIN TRAY	MATCHLESS OVEN LIGHTING
Width	30" W															
Depth	24 3/4" D															
Height to Cooking Top	36" H															
Baking Oven	24" W x 19 1/4" D x 13 3/4" H															
Broiler	14 1/2" W x 15" D x 4 1/2" H															
Gas Connection	33 3/4" H x H 2 1/4" W															
From Left Side of Range, BTU Rating: Top Burners Nat. 12,000; LP 10,000; Oven Burner Nat. 18,500; LP 16,500. AGA Approved.																
MODEL NUMBER	WEIGHT															
9632*-149AT	190	*	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
9632*-149A	190	*	STD	STD	STD	STD	STD	STD	STD	STD		STD	STD	STD	STD	STD
9632*-149R	190	*	STD		STD	STD	STD	STD	STD	STD		STD	STD	STD	STD	STD

EverKleen®—(add prefix "K") the new miracle oven that cleans itself automatically—while you cook. (Not available on 9632*149R.)

HARDWICK STOVE COMPANY • CLEVELAND, TENNESSEE

America's Standard of Cooking Excellence Since 1879



Hardwick

30" LUXURY GAS RANGE



1970 GAS RANGE PRICE LIST NO. HG 1170-A

ALL PRICES ARE F.O.B. FACTORY, CLEVELAND, TENNESSEE. TERMS: NET 30 DAYS. PRICES AND EQUIPMENT SUBJECT TO CHANGE WITHOUT NOTICE.

EYE-LEVEL GAS RANGE PRICE LIST

			"OPT"—OPTIONAL EQUIPMENT "STD"—STANDARD EQUIPMENT										MATCHLESS OVEN LIGHTING STANDARD ON ALL MODELS									
			7.00		GENERAL		UPPER OVEN		RANGE TOP		LOWER OVEN											
MODEL NUMBER		LIST PRICE	WT.	PRESSURE REGULATOR ADD PREFIX "P"	CHROME TRIM KIT	LEVELING LEGS	FLUORESCENT LIGHT OVER BURNER TOP	MIDCROWN INFRARED OVEN WITH ROTISSEIRE	BAKING OVEN	COOK AND KEEP PROGRAM COOKING	"INTELLIGENT" OVEN PANELS	BURNER WITH A BRAIN" "AGA MARK SMITH "T")	PRESAFE TOP BURNER W/ COLORED CODED ENDS	"INTELLIGENT" OVEN PANELS	OVEN WINDOW WITH OVEN LIGHT AND ELASTIC SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	JET-GLOW ALUMINUM BURNER	COOK AND KEEP PROGRAM COOKING BURNER "A"	SINGLE CAVITY WASH LEVEL OVEN-ROLLER	ROTISSERIE	ROLL OUT ROLLER W/POUR-THRU TRAY	
30" DEBUTANTE "B7" MODELS																						
C8731-H * -700AT	557.00	305	OPT	STD	STD	STD			STD	STD		STD	STD		STD	STD	STD	STD	STD	STD		
C8731-H * -700A	530.50	305	OPT	STD	STD	STD			STD	STD			STD		STD	STD	STD	STD	STD	STD		
C8731- * 700A	510.50	300	OPT	STD	STD	STD			STD	STD			STD		STD	STD	STD	STD	STD	STD		
C8732- * 700A	484.00	290	OPT	STD	STD	STD			STD	STD			STD		STD	STD		STD	STD	STD		
30" DEBUTANTE MODELS																						
KC8231-H * -700AT	558.50	310	OPT	STD	STD	STD	STD					STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C8231-H * -700AT	506.50	295	OPT	STD	STD	STD	STD					STD	STD		STD	STD	STD	STD	STD	STD	STD	
KC8231-H * -700A	532.00	310	OPT	STD	STD	STD	STD						STD	STD	STD	STD	STD	STD	STD	STD	STD	
C8231-H * -700A	480.00	295	OPT	STD	STD	STD	STD						STD		STD	STD	STD	STD	STD	STD	STD	
KC8232-H * -700AT	538.50	305	OPT	STD	STD	STD	STD					STD	STD	STD	STD	STD		STD	STD	STD	STD	
C8232-H * -700AT	486.50	290	OPT	STD	STD	STD	STD					STD	STD		STD	STD		STD	STD	STD	STD	
KC8232-H * -700A	512.00	305	OPT	STD	STD	STD	STD						STD	STD	STD	STD		STD	STD	STD	STD	
C8232-H * -700A	460.00	290	OPT	STD	STD	STD	STD						STD		STD	STD		STD	STD	STD	STD	
KC8431- * -700AT	561.50	300	OPT	STD	STD	STD			STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C8431- * -700AT	486.50	280	OPT	STD	STD	STD			STD	STD		STD	STD		STD	STD	STD	STD	STD		STD	
KC8431- * -700A	535.00	300	OPT	STD	STD	STD			STD	STD	STD		STD	STD	STD	STD	STD	STD	STD		STD	
C8431- * -700A	460.00	280	OPT	STD	STD	STD			STD	STD			STD		STD	STD	STD	STD	STD		STD	
KC8432- * -700AT	541.50	295	OPT	STD	STD	STD			STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C8432- * -700AT	466.50	275	OPT	STD	STD	STD			STD	STD		STD	STD		STD	STD		STD	STD	STD	STD	
KC8432- * -700A	515.00	295	OPT	STD	STD	STD			STD	STD	STD		STD	STD	STD	STD		STD	STD		STD	
C8432- * -700A	440.00	275	OPT	STD	STD	STD			STD	STD			STD		STD	STD	STD	STD	STD	STD	STD	
30" CUSTOM MODELS																						
C8138-H * -720R	418.50	285	OPT		STD	STD	STD						STD		STD					STD		
C-8118-H * -720R	411.00	285	OPT		STD	STD	STD						STD		STD					STD		
C8116-H * -720R	396.00	280	OPT		STD	STD	STD						STD		STD					STD		
C8338- * -720R	398.50	270	OPT		STD	STD			STD				STD		STD							
C8318- * -720R	391.00	270	OPT		STD	STD			STD				STD		STD							
C8316- * -720R	376.00	265	OPT		STD	STD			STD				STD									

*IMPORTANT: Indicate Choice of Color By Inserting Proper Code Letter. "W" WHITE—"C" ANTIQUE COPPER—"O"—"AVOCADO"—"G" GOLDTONE.

IMPORTANT: CURRENT EYE-LEVEL MODELS WILL BE SUBSTITUTED UNTIL MARCH 1, 1970, WHEN THE ABOVE EYE-LEVEL MODELS BECOME AVAILABLE.

FREE-STANDING
GAS RANGE
PRICE LIST

FREE-STANDING GAS RANGE PRICE LIST			7.00	52.00	GENERAL				RANGE TOP				OVEN							
MODEL NUMBER	LIST PRICE	WT.	PRESSURE REGULATOR ADD (PREFIX "P")	"EVERGLIDE" OVEN PANELS ADD (PREFIX "E")	CHROME TRIM KIT ADD (PREFIX "C")	FLUORESCENT LIGHTED GLASS BACKPANEL	CLOCK AND TIMEP	LEVELING LEGS	WARMING SHELF	MIDDLE GRIDDLE FIFTH BURNER KIT	BURNER WITH A BRAIN™ AGA MARK (PREFIX "A")	W/ COLOR COORD. KNOBS & CONTROL PANELS	FEET-UP BURNERS REMAUX VALVES	COOK AND HELP PROGRAM COOKING (PREFIX "A")	OVEN WINDOW WITH OVEN LIGHT AND ELASTIC SEAL	LIFTOFF OVEN DOOR WITH CHROME LINING	JET-GLOW ALL-GLASS LIFTOFF OVEN DOOR	SINGLE CAVITY WAIST LEVEL OVEN BROILER	ROTISSERIE	ROLL OUT BROILER W/ PORCELAIN TRAY
30" CHALET "97" MODELS																				
C9331-H * -200AT	469.50	245	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C9331- * -200AT	449.50	245	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C9331- * -200A	423.00	245	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C9332- * -200AT	423.00	235	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
C9332- * -200A	396.50	235	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	
30" CHALET MODELS																				
C9231- * -200AT	399.00	225	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9231- * -200A	372.50	225	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9232- * -200AT	379.00	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9232- * -200A	352.50	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
30" "97" MODELS																				
C9731-H * -165AT	413.50	225	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9731- * -165A	367.00	225	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9731- * -149AT	379.00	215	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9731- * -149A	352.50	215	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9732- * -149A	326.00	205	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9732- * -149R	312.00	205	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
30" FREE-STANDING MODELS																				
C9631- * -165AT	343.00	205	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9631- * -165A	316.50	205	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9632- * -165AT	323.00	200	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9632- * -165A	296.50	200	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9631- * -149AT	328.50	195	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9631- * -149A	302.00	195	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9632- * -149AT	308.50	190	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9632- * -149A	282.00	190	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9632- * -149R	268.00	190	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9638- * -55A	255.50	185	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9638- * -55R	241.50	185	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9618- * -55R	234.00	185	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9618- * -83R	212.00	180	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9618- * -81R	195.00	180	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C9616- * -81R	180.00	175	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
36" FREE-STANDING MODELS																				
C4631-G * -165AT	385.50	240	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631- * -165AT	360.50	230	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631- * -165A	334.00	230	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632-G * -165AT	355.50	230	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632- * -165AT	330.50	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632- * -165A	304.00	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631-G * -149AT	371.00	230	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631- * -149AT	346.00	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631-G * -149A	344.50	230	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4631- * -149A	319.50	220	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632- * -149AT	316.00	210	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632- * -149A	289.50	210	OPT	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4632- * -149R	275.50	210	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4638- * -55A	263.00	210	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4638-G * -55R	274.00	215	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4638- * -55R	249.00	210	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4618- * -55R	241.50	210	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4618- * -83R	219.50	200	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4618-G * -81R	227.50	210	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4618- * -81R	202.50	200	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C4616- * -81R	187.50	195	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
20" FREE-STANDING MODELS																				
C1638- * -129R	181.00	135	OPT			STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD
C1616- * -15R	140.50	130	OPT								STD	STD	STD	STD	STD	STD	STD	STD	STD	STD

*IMPORTANT: Indicate Choice of Color By Inserting Proper Code Letter. "W" WHITE-"C" ANTIQUE COPPER-"G" AVOCADO-"Y" GOLDTONE.

("Y" GOLDTONE Available only on 20" and 30" Models)

OPT—OPTIONAL EQUIPMENT *STD*—STANDARD EQUIPMENT

MATCHLESS OVEN LIGHTING STANDARD ON ALL MODELS.

SLIDE-IN GAS RANGE PRICE LIST

SLIDE-IN GAS RANGE PRICE LIST			7.00										GENERAL			RANGE TOP			OVEN—BROILER			
			PRESSURE REGULATOR ADD (PREFIX "P")	"TWINKLE" OVEN PANELS	PORCELAIN/CHROME TRIM BACK/PANEL	CLOCK AND TIMER	PORCELAIN MATCHING END PANELS	CHROME TRIM KIT	LEVELING LEGS	BURNER WITH A "BRAIN" "ACA" MARK (SUFFIX "T")	TRITECH TOP BURNERS W/COLOR CODED KNOBS	EFFECT TOP BURNERS REGULAR VALVES	COOK AND KEEP PROGRAM COOKING (SUFFIX "A")	OVEN WINDOW WITH OVEN LIGHT AND SLASTIC SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	JET-GLOW ALL-GLASS LIFT-OFF OVEN DOOR	ROLL OUT BROILER W/PORCELAIN TRAY					
			MODEL NUMBER	LIST PRICE	WT.																	
30" SLIDE-IN MODELS																						
KC9431- * -83AT	354.50	205	OPT	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD						
C9431- * -83AT	302.50	190	OPT		STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD	STD						
KC9431- * -83A	328.00	205	OPT	STD	STD	STD	STD	STD	STD		STD		STD	STD	STD	STD						
C9431- * -83A	276.00	190	OPT		STD	STD	STD	STD	STD		STD		STD	STD	STD	STD						
C9431- * -83R	262.00	190	OPT		STD	STD	STD	STD	STD		STD		STD	STD	STD	STD						
C9432- * -83R	242.00	185	OPT		STD	STD	STD	STD	STD		STD		STD	STD	STD	STD						
C9418- * -83R	228.00	185	OPT		STD	STD	STD	STD	STD		STD		STD			STD						
C9431- * -81R	245.00	190	OPT		STD		STD	STD	STD		STD		STD	STD	STD	STD						
C9432- * -81R	225.00	185	OPT		STD		STD	STD	STD		STD		STD	STD		STD						
C9418- * -81R	211.00	185	OPT		STD		STD	STD	STD		STD		STD			STD						

*IMPORTANT: Indicate Choice of Color By Inserting Proper Code Letter. "W" WHITE—"C" ANTIQUE COPPER—"O" AVOCADO—"Y" GOLDTONE.

OPT—OPTIONAL EQUIPMENT *STD*—STANDARD EQUIPMENT

MATCHLESS OVEN LIGHTING STANDARD ON ALL MODELS.

BUILT-IN GAS RANGE PRICE LIST

BUILT-IN GAS RANGE PRICE LIST			7.00		GENERAL					OVEN				BROILER	COUNTER TOPS					
			PRESSURE REGULATOR ADD (PREFIX "P")	DECORATED ALL-GLASS CONTROL PANEL	DECORATED PORCELAIN CONTROL PANEL	LIGHTED CONTROL PANEL	CLOCK AND TIMER	CHROME FRAME	COOK AND KEEP PROGRAM COOKING (SUFFIX "A")	ROTISSERIE (LETTER "T")	OVEN WINDOW WITH OVEN LIGHT AND ELASTIC SEAL	LIFT-OFF OVEN DOOR WITH CHROME LINING	JET-GLOW ALL GLASS DOORS	WINDOW	LIFT-OFF DOOR WITH CHROME LINING	CHROME DIE-CAST TRIM	BURNER WITH A BRAIN™ "AGA" MARK (SUFFIX "T")	TELE-TEMP BURNERS	EFFLUX TOP BURNERS REGULAR VALVES	LIFT UP DRIP-PROOF TOP
MODEL NUMBER	LIST PRICE	WT.																		
BUILT-IN OVENS																				
C7771-H * -61A	279.00	155	OPT	STD		STD	STD	STD	STD	STD	STD	STD	STD	STD						
C7771- * -61A	259.00	150	OPT	STD		STD	STD	STD	STD	STD	STD	STD	STD	STD						
C7764-H * -61A	259.00	145	OPT	STD		STD	STD	STD	STD	STD	STD	STD	STD	STD						
C7764- * -61A	239.00	140	OPT	STD		STD	STD	STD	STD	STD	STD	STD	STD	STD						
C7768- * -11R	184.00	130	OPT		STD		STD	STD			STD									
COUNTER TOPS																				
C438-T *	110.00	45	OPT													STD	STD	STD	STD	
C438- *	83.50	45	OPT													STD		STD	STD	
C416 *	64.00	40	OPT															STD	STD	

*IMPORTANT: Indicate Choice of Color By Inserting Proper Code Letter. "W" WHITE—"C" ANTIQUE COPPER—"O" AVOCADO—"Y" GOLDTONE.
("B" BRUSHED CHROME: Available only on built-in ovens and counter tops)

TERMS AND CONDITIONS

TERMS: All prices are F.O.B. Cleveland, Tennessee. Terms: Net 30 Days. (Repair parts net 10 days.)

CONDITIONS OF SALE: All orders subject to seller's approval; also subject to strikes, labor troubles, machinery breakdown, fires, delivery of raw materials and other operating conditions beyond seller's control; also any government tax, laws or price regulations affecting seller's operations, prices, cost or ability to deliver, that might become effective prior to date of shipment.

The unit price of each range shown on this price list covers the cost of range only. All Hardwick ranges are covered by Hardwick printed warranty as shown on the back of the Owner's Guide and inserted in the oven of each Hardwick range when shipped. The Hardwick dealer or distributor has the option to buy this one-year service from the Hardwick Stove Company at a predetermined fixed amount or by signing an agreement with the Hardwick Stove Company that they will perform this service to the consumer. If Hardwick Stove is to cover service under warranty the charges will be separately stated on each invoice.

KEY TO GAS RANGE MODEL NUMBERS



PREFIX

Designates Orifice Equipment (or Special Model)

"C"—Designates year of production (Ex: C9231-W-200A)

"K"—Designates "Everkleen" Oven Panels. (Ex: KC-8431-W-700A)

"N"—Designates fixed orifices for Natural Gas (Ex: NC-4632-W-165A)

"P"—Designates Pressure Regulator (Ball Check). Includes Factory Pre-adjustment Natural Gas (Ex: PC-4632-W-165A)

"U"—Designates universal orifices that are set for Natural Gas but adjustable as desired for other gases. (Ex: UC-4632-W-165A)

"V"—Designates outside venting on Built-In Ovens. (Ex: VC 7764-VW-61A)

"X"—Designates fixed orifices for LP-Gas. (Ex: XC-4632-W-165A)

"Z"—Designates Universal orifices that are set for LP-Gas, but adjustable as desired for other gases. (Ex: ZC-4632-W-165A)

FIRST TWO DIGITS

Designates Range Series:

400 Series—Drop-In Counter Top Units

1600 Series—20" Models

4600 Series—36" Models (20" Oven)

7700 Series—Luxury Built-In Oven

8100 Series—30" Budget Eye-Level (MicroRay Oven)

8200 Series—30" Luxury Eye-Level (MicroRay Oven)

8300 Series—30" Budget Eye-Level (Double Oven)

8400 Series—30" Luxury Eye-Level (Double Oven)

8700 Series—30" Luxury Eye-Level Waist Level Oven Broiler

9200 Series—30" Warming Shelf Models

9300 Series—30" Warming Shelf, Waist-Level Oven Broiler

9400 Series—30" Slide-In Models

9600 Series—30" Models

9700 Series—30" Waist Level Oven-Broiler

THIRD DIGIT

Designates Top Burner Equipment: The Number "1" designates models with Efflex Burners; the number "3" designates models with TriTemp Burners. (Example: 4616-W-81R, Efflex Burners; 4632-W-165A, TriTemp Burners.)

LAST DIGIT

Designates Equipment:

8—Oven Window & Light (Ex: 4638-W-149R).

6—Plain Oven Door (Ex: 4616-W-81R).

4—Built-In Upper and Lower Oven Window W/Lift-Off Door (Ex: 7764-W-61R).

2—Oven Window & Light, Lift-Off Oven Door with Chrome Lining. (Ex: 9632-W-165A).

1—Jet-Glow All-Glass Lift-Off Oven Door (Ex: 9631-W-165A).

LETTERS (Following "Series Number")

Designates Optional Features:

"G"—Griddle Top, Built-In Griddle with 5th Burner Kit, (Ex: 4638-G-55R).

"H"—Rotisserie (Ex: 7764-HW-61A).

"W"—Color—White; "C"—Antique Copper; "B"—Brushed Chrome; "O"—Avocado Green; "Y"—Goldtone. (Ex: 9632-W-165A).

"DASH NUMBER"

Cover Backguard Equipment:

All backguards and Built-In control panels are designated by dash numbers (Ex: 1616-W-15R).

SUFFIX (Following "Dash Numbers") Designates Optional

Features:

"A"—"Cook-and-Keep" Program Cooking Automatic Clock. (Ex: 4632-W-165A).

"AT"—Thermal Eye and Program Cooking on same range. (Ex: 4632-W-165AT).

"R"—Automatic Oven Lighting. (Ex: 4638-W-149R).

"L"—Matchlit Oven Lighting (Ex: 1616-W-15L).